



• • • 2019 Gumbo Cook-off Rules • • •

Thursday, October 31, 2019 2:00 p.m.-5:00 p.m. | Entry Fee \$50.00 Per Team

Cooks' Meeting: Wednesday, October 16th, 6:30 pm Steps at Our Lady of the Holy Rosary Catholic Church

- 1. Cooking teams will consist of one (1) or two (2) persons.
- 2. A 10×10 cooking space will be provided for each team. Each team must supply all dry seasonings, along with all tables, pots, utensils, and portable burners for cooking.
- 3. The following ingredients will be supplied to each team:
 - a. 10 pounds of de-boned chicken thigh meat
 - b. 2 pounds of sausage
 - c. 4 onions
- 4. Homemade stock boiled from a chicken or hen or store-bought stock may be used; okra is not allowed but any other seasonings are allowed.
- 5. Although cooking must be from scratch and on-site, an exception is made to allow for each team's roux to be prepared prior to the event. However, ingredients may not be cut up or chopped prior to the cook-off and must be done on-site.
- 6. Each team shall prepare 4 gallons of gumbo.
- 7. Gumbo should have no bones for safety purpose.
- 8. Gumbo must be ready by 4:30 pm.
- 9. Champion will be announced at 6:45 pm.

Gumbo Cook-Off Contact: Donald Alleman 225-323-1497

2019 Gumbo Cook-Off Entry Form

Please mail entry form and registration fee to Our Lady of the Holy Rosary Catholic Church, Attn: Becky Shillings, La Fête des Bayous, 44450 Hwy 429, St. Amant, LA 70774 by October 25, 2019. Checks made payable to La Fête des Bayous. Entries will NOT be accepted the day of the event.

Cook's Name:	
Helper's Name:	
Phone:	Email:
Mailing Address:	
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OFFICIAL LISE ONLY	Entry fee baid: Cash Check